

# Barbecued Chicken

Meal Components: Meat / Meat Alternate

Main Dishes, D-11

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Dehydrated onions	1/2 oz	1/4 cup	1 oz	1/2 cup 1 Tbsp	<div>1. For barbecue sauce: Simmer chicken stock and onions over medium heat for 5 minutes.</div> <div>2. Add catsup, granulated garlic, and brown sugar. Simmer 15-20 minutes, stirring frequently. Set aside for use in step 4.</div> <div>3. Arrange approximately 25 pieces of chicken on each sheet pan (18" x 26" x 1"). For 50 servings,</div>
Dehydrated onions	1/2 oz	1/4 cup	1 oz	1/2 cup 1 Tbsp	
Low-sodium chicken stock, non-MSG		1 1/4 cups		2 1/2 cups	
*Fresh onions, chopped	3 oz	1/2 cup	6 oz	1 cup	
OR	OR	OR	OR	OR	
Low-sodium catsup	3 lb 10 oz	1 qt 2 cups (1/2 No. 10 can)	7 lb 4 oz	3 qt (1 No. 10 can)	
Granulated garlic		1 tsp		2 tsp	
Brown sugar, packed	12 oz	1 1/2 cups	1 lb 8 oz	3 cups	<div>3. Arrange approximately 25 pieces of chicken on each sheet pan (18" x 26" x 1"). For 50 servings,</div>
Raw chicken, cut up, thawed (USDA-donated, whole, cut up 8	24 lb 8 oz		49 lb		

4. Brush approximately 1 qt of barbecue sauce over chicken in each pan.
5. Bake uncovered, checking frequently:  
Conventional oven: 425° F for 45 minutes  
Convection oven: 375° F for 30 minutes CCP:  
Heat to 165° F or higher for at least 15 seconds.
6. Transfer to steamtable pans for serving. CCP:  
Hold for hot service at 135° F or higher.

#### Notes

Comments:  
\*See Marketing Guide.

**A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.**

#### Marketing Guide

Food as Purchased for	50 Servings	50 Servings
Mature onions	4 oz	8 oz

Serving	Yield	Volume
1 portion (1 breast, or 1 drumstick and 1 wing, or 1 thigh with back) provides 2 oz equivalent meat/meat alternate.	<b>50 Servings:</b> about 22 lb 8 oz  <b>100 Servings:</b> about 45 lb	<b>50 Servings:</b> 3 sheet pans  <b>100 Servings:</b> 6 sheet pans